

SATURDAY
11:00AM-2:30PM



RUSTEAK
Restaurant & Wine Bar

Brunch

SUNDAY
10:30AM-3:30PM



SHARABLES

TOMATO JAM JAR

house made ricotta layered with spinach almond pesto and cherry tomato jam, alongside grilled naan 14

BLUE CRAB CAKES

two blue crab cakes, arugula salad with cherry tomato and red onion, tossed in honey citrus vinaigrette served with lemon old bay aioli 18

GUAC IS EVERYTHING

open-face everything bagel, whipped scallion cream cheese, thick beefsteak tomato, guacamole, honey citrus glazed arugula, and shaved red onion 12
add 2 poached eggs \$4*

LOADED BRUNCH POTATOES

crispy fried potatoes loaded with smoked gouda fondue, crumbled bacon and chorizo, scallions, and brunch sauce 9

SOFT PRETZEL ROLLS

with smoked gouda fondue and honey mustard 12

BENNIES

PASTRAMI BENEDICT*

house smoked pastrami with pimento cheese, topped with poached eggs on toasted english muffins and chive hollandaise 19

HEALTHY FEELING BENEDICT*

toasted english muffin, brunch sauce, guacamole, poached eggs, pico de gallo 15

CRAB CAKE BENEDICT*

blue crab cakes on english muffins with lemon old bay aioli, topped with poached eggs and chive hollandaise 24

HANDHELDS

BLACK BEAN EGG BURRITO v

flour tortilla stuffed with scrambled eggs, chipotle black beans, peppers, onions, and cheddar cheese. served with pico de gallo 16
sub tofu scramble \$4 add side of guac \$4

PASTRAMI EGG-EL BAGEL

pastrami, bacon, egg, havarti, and fontina on a toasted everything bagel, with tomato herb aioli and arugula 18

AVOCADO BLT

guacamole spread, bacon, tomato, mixed greens, fried egg, fontina cheese, and herb mayo on toasted multigrain bread 17
sub turkey bacon \$1

BRUNCH BURGER*

8oz burger topped with bacon, tomato jam, bacon jam, arugula, havarti cheese, fried egg, and chive hollandaise 18

TACO-BOUT BREAKFAST

spanish chorizo, caramelized onions and peppers, scrambled eggs, cheese sauce, pico de gallo, and brunch sauce on flour tortillas 16

CHICKEN SALAD CLUB

grilled shredded chicken breast tossed with mayo, bell peppers, tarragon and red onions. Served with beefsteak tomato, maple pepper bacon and romaine lettuce on toasted sourdough 16

SHOW ME YOUR TOTS AND GUAC

scrambled eggs, guacamole, smoked gouda fondue and crispy sweet potato tots wrapped and pressed in a flour tortilla served with honey citrus crema 16
add crumbled bacon bits or crumbled sausage \$2

MAINS

CALL ME BASIC

two eggs your way* with bacon, brunch potatoes, and sourdough toast

17

SHRIMP AND GRITS

blackend shrimp over white cheddar grits topped with bacon jam

18

SOUTHERN GENT ^{GF}

grilled chicken, mixed greens, edamame, tomato, roasted corn, egg, bacon, cucumber and smoked gouda with honey mustard

18

STEAK & EGGS*

8oz hanger steak, two eggs your way, brunch potatoes.

28

SPINACH CRAB SALAD*

spinach topped with blue crab meat, red onion, cherry tomato, avocado, and a sunny side up egg served with lemon dijon dressing

20

CINNAMON TOAST CRUNCH FRENCH TOAST

crusted with cinnamon toast crunch, baked golden brown with Amaretto maple glaze, topped with powder sugar and berries

18

BOURBON MAPLE CHICKEN & WAFFLE*

bourbon maple glazed fried chicken breast, fried egg and bacon over a crispy waffle

18

SIDES

TOAST 3

TWO EGGS 6

SAUSAGE 5

BACON 5

BRUNCH POTATOES 5

WHITE CHEDDAR GRITS 5

CUP OF FRUIT 6

TURKEY BACON 6

WAFFLE 7

SIDE SPINACH SALAD 8

TOFU SCRAMBLE 10

Cocktails

KEEP IT CLASSIC

MIMOSA

SINGLE 8 DOUBLE 10

orange, grapefruit, pineapple, or cranberry

RUSTEAK BLOODY MARY

12

charleston vegetarian bloody mary mix, prairie vodka

ESPRESSO MARTINI

13

fresh brewed espresso, prairie vodka, simple, double shaken for ultimate froth

BUBBLES

add a round of juice \$5

J. ROGET BRUT

25

MONTELLIANA PROSECCO SUPERIORE

42

POEMA CAVA

42

FRATELLI BERLUCCHI BRUT 25 FRANCIACORTA

65

VEUVE CLIQUOT CHAMPAGNE

175

JUICE 3

orange, pineapple, cranberry, grapefruit, apple

COFFEE 3.5

HOT TEA 3

ESPRESSO 3.5

BRUNCH SIGNATURES

SEASONAL DRAFT COCKTAIL

12

inquire with your server for current selection

RISE & SHINE SPRITZ

14

gin lane cucumber watermelon mint gin, watermelon juice, select aperitivo, lemoncello, cava

DOWN SOUTH

12

old forester bourbon, peach spearmint tea, acid-adjusted orange juice

THNKS FR TH MMRS

12

mint-washed prairie vodka, chinola passionfruit liqueur, elderflower, lime

YOU'RE BERRY HOT

13

jalapeno-infused centenario blanco tequila, strawberry, agave, lime

THE BATTLE OF SOUTH EOLA

14

gin lane 1751, campari, averta, montenegro

SLOW BURN

14

flor de cana 12yr, orgeat, toasted cinnamon granola syrup, chinola mango, lime, angostura

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary requirements or allergies.

20% Gratuity added to parties of 6 or more.